



8/A
06-19-01
Case 6741
CW

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In the Application of :
B. J. ROSELLE ET AL. :
Serial No. 09/446,202 : Group Art Unit 1761
Filed December 16, 1999 : Examiner H. Pratt
For MICROORGANISM :
REDUCTION METHODS AND
COMPOSITIONS FOR FOOD

RECEIVED
JUN 18 2001
TC 1700 MAIL ROOM

AMENDMENT

Commissioner for Patents
Washington, D.C. 20231

Dear Sir:

In response to the Office Action dated March 9, 2001 (Paper No. 7), please enter the following amendments and consider the accompanying remarks.

IN THE CLAIMS

Please amend Claim 1 to read as follows:

A1
1. (Amended) A method for treating food to reduce the level of microorganisms on the surface of said food and make it safe to eat, said method comprising treatment occurring just prior to consumption, comprising the step of contacting the surface of said food with an aqueous dilute treatment composition comprising toxicologically-acceptable basic buffer to provide a pH of greater than about 10.5 and, optionally, toxicologically-acceptable detergent surfactant, for a period of time in excess of about one half of a minute, the composition being essentially free of any material that adversely affects safety or palatability, so that said food does not need to be rinsed before consumption.

Please amend Claim 3 to read as follows:

A2
3. (Amended) The method of Claim 2 wherein said aqueous treatment composition comprises:
(a) less than about 0.2% by weight and sufficient to reduce the viscosity of said solution to less than about 50 cp., of toxicologically-acceptable base-stable anionic detergent surfactant;